

2-ASC-2E/STK

THE PLATINUM SERIES STACKED ELECTRIC CONVECTION OVEN



- Space savings convenience with stacking combination for a greater cooking capacity within a smaller footprint.
- Superior baking and roasting capability.
- Solid stainless steel doors and double pane thermal windows.
- Doors include spring-loaded roller assembly and a heavy-duty door hinging system.
- Solid welded construction with stainless steel front, top, left and right sides. Rear enclosure panel is made with corrosion resistant coated steel.
- Removable oven baffle provides easy cleaning.
- Heavy-duty 1/4 hp, two-speed motor provides a fan speed for high volume production or delicate baking.
- Easy to clean porcelain enamel interior is standard.
- 5kW heating element for each oven.
- Durable, low maintenance stainless steel door gaskets.

Each Platinum Series electric convection oven features solid welded construction. Oven interiors are constructed of porcelain enamel with coved corners, and a heavy duty, 14 gauge bottom liner. Each oven is supplied with five (5) chrome plated wire shelves with 2 removable side racks and 9 shelf positions spaced at 1-5/8" (41mm). Each oven is furnished with a 5,000 watt heating element and a heavy duty, 1/4 hp, two-speed fan motor. Control includes a 100°F to 500°F (38°C to 260°C) thermostat and a 60-minute count-down timer. Each control features an oven cool-down function, oven-ready indicator light, and produces an audible signal when time has expired. Oven combination includes stacking hardware (vent riser) and 19-1/2" (495mm) stainless steel leg kit with bullet feet.

MODEL 2-ASC-2E/STK: TWO STACKED OVENS WITH MANUAL CONTROL, PORCELAIN ENAMEL INTERIOR

MODEL 2-ASC-2E/STK/e: TWO STACKED OVENS WITH ELECTRONIC CONTROL AND FOOD PROBE, PORCELAIN ENAMEL INTERIOR

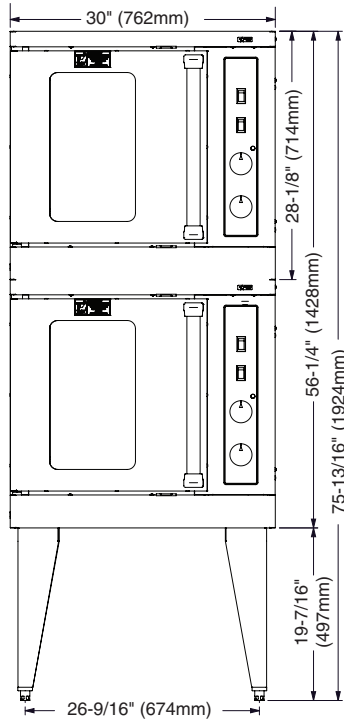
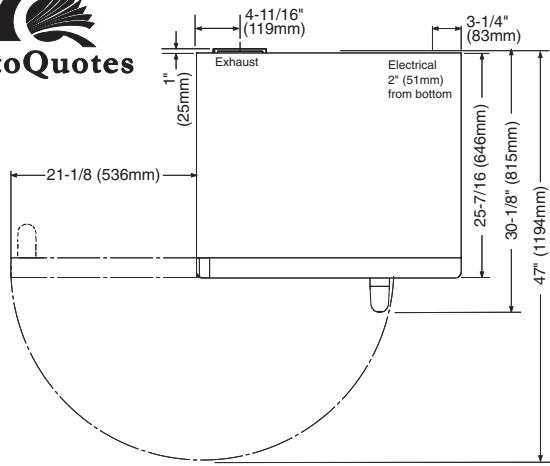


FACTORY INSTALLED OPTIONS

- Stainless steel oven interior

ADDITIONAL FEATURES

- Oven combination stand is available with optional seismic feet or casters.



2-ASC-2E/STK

STACKED ELECTRIC CONVECTION OVEN

DIMENSIONS: H x W x D	
EXTERIOR:	75-13/16" x 30" x 30-1/8" (1924mm x 762mm x 815mm)
EACH INTERIOR:	20" x 15" x 21" (508mm x 381mm x 533mm)

ELECTRICAL - EACH OVEN					
VOLTAGE	PHASE	CYCLE/ HZ	AWG	AMPS	kW
208 (AGCY)	1	60	10	24.0	5.0
240 (AGCY)	1	60	10	20.8	5.0
208 (AGCY)	3	60	12	13.8	5.0
240 (AGCY)	3	60	12	12.0	5.0
NO CORD AND PLUG					

MINIMUM CLEARANCE REQUIREMENTS	
SIDES, BOTH LEFT AND RIGHT	2" (51mm)
BACK SIDE	0" (0mm)
FROM GREASE PRODUCING EQUIPMENT	6" (152mm)
RECOMMENDED SERVICE ACCESS RIGHT SIDE	20" (508mm)

PRODUCT\PAN CAPACITY - EACH OVEN	
27 lb (12 kg) MAXIMUM — 17 qts (15 liters)	
Nine (9): 18" x 13" x 1" half-size sheet pans	
Includes 5 chrome plated wire shelves with 2 removable side racks and 9 shelf positions spaced at 1-5/8" (41mm) for each oven	

OPTIONS & ACCESSORIES	
Stainless Steel Stand	
<input type="checkbox"/> with Seismic feet, 17-1/2" (445mm) HIGH.	5005173
<input type="checkbox"/> with Casters, 21" (533mm) HIGH.	5004689
<input type="checkbox"/> Shelf	SH-26894

WEIGHT • EACH OVEN	
NET: 250 lb (113kg) EST.	SHIP: 325 lb (147kg) EST.
PLUS APPROX. 5 lb (2kg) FOR STACKING COMPONENTS (NET WT.)	
CRATE DIMENSIONS:	76" H x 35" W x 35" D (1930mm x 889mm x 889mm)

INSTALLATION REQUIREMENTS	
— Appliance must be installed level, and must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.	
— Mobile appliances must be secured to the building structure by means of a restraining device (NOT FACTORY SUPPLIED).	
— Hood installation is recommended (CHECK LOCAL CODES).	



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